



SYLLABUS

FOOD PRODUCTION - ONE YEAR COURSE - SYLLABUS

1. INTRODUCTION TO HOSPITALITY INDUSTRY.

WEARING OF PROPER UNIFORM THEIR IMPORTANCE-GENERAL GROOMING-IDENTIFICATION OF DIFFERENT KITCHEN EQUIPMENTS TOOLS, THEIR USES, MAINTAINCE, PROPER USAGE OF GAS CYLINDERS, AND REGULATORS, IDENTIFICATION OF DIFFERENT COMMODITIES, VEGETABLES AND CONTINENTAL HERBS.

2. INTRODUCTION TO COOKERY KITCHEN GLOSSARY & CULINARY TERMS.

DEMONSTRATION DIFFERENT CUTTING OF VEGETABLES, PRESERVATION OF NUTRITIVE VALUE OF VEGETABLES, AVOIDING DISCOLURATION.

3. CULINARY HISTORY INTRODUCTION TO INDIAN CUISINE.

BOILED RICE, SAMBAR, RASAM, CABBAGE FOOGATH. CURD RICE/POTATO MASALA/EGG MASALA /PEA PULAO/CARROT HALWA.

4. INTRODUCTION TO FRENCH CUISINE.

CHITTINADU CHIKEN/YAKHNI PULAO/ALOO GOBI/CHAPPATHI/TOMATO KA SHORBA/NARIYAL KA SHORBA. BHATURAS/ALOO CHOLE.

5. INTRODUCTION TO CHINESE CUISINE & NOUVELE CUISINE.

RUSSIAN SALAD/CHIKEN ALA/KING WITH BUTTERED RICE, GLAZED CARROT/ SAUTED SPINACH/CABINET PUDDING/BANANA CUSTARD/OEUF FARCI/SOUP AU GUMBO/HAMBURGER/FRENCH FRIES, COLESLAW & TOMATO KETCHUP.

6. AIMS & OBJECTIVES OF COOKING EFFECT OF COOKING WEIGHING AND MEASURING.

CHIKEN BRIYANI/VEGETABLE KHORMA/ONION CUCUMBER RAITA/ STUFFED PARATHAS/CEYLON EGG CURRY/CHENNA PULAO/PALAK PANEER.

7. CHARACTERSTIC OF RAW MATERIALS - SALT, LIQUID & SWEETENING AGENTS, FATS, OIL AND LEAVENING AGENTS.

FRIED WONTONS/SWEET & SOUR/VEGETABLES/SWEET CORN/CHICKEN SOUP/CHILLI VINEGAR/SOYA SAUCE/EGG FIED RICE/PRAWN FIED RICE/CHILLI CHICKEN/CHICKEN SHEZWAN/CHICKEN HONGKONG/DATE AND WALNUT

PANCAKE/CHICKEN SPRING ROLLS. FISH MEUNIERE WITH MELTED BUTTER/FISH ORLY/TOMATO SAUCE/FISH COLBERT OR FISH-N-CHIPS WITH FRENCH FRIES, TARTARE SAUCE OR MAITRE D HOTEL BATTER.

8. RAISENING, THICKENING AND BINDING AGENTS.FLAVOURING AND SEASONING AGENTS.

MOTHER SAUCE PREPERATION, DEMONSTRATION OF VARIOUS SALAD DRESSING, CAMEL CUSTARD/DIPLOMAT PUDDING, PRAWN COCKTAIL/FRENCH ONION SOUP.MULUGATWANY SOUP/ALOO CHAT/MASALA DAL/METHI KA ROTI/GHEE RICE/BHAGARABAINGAN/CHICKEN PEPPER FRY/PARATHA/MINT RAITA.

9. CONDUCTING TESTS.

BATTER FRIED BINDI/STUFFED CAPSIUM/TAMARING RICE/SESAME CHUTNEY/VEGETABLE PAKORA/CHICKEN '65'/DOSA VARIETIES/SAMABAR/CHUTNEY.

10. HERBS AND SPICES LIST OF INDIAN AND WESTERN SPICES.

PINEAPPLE CHAT/MASALA PEANUR/MASALA SHAKES/CLUB SANDWICHES/SHAHI TUKRA/FRENCH THOAST AND TOMATO KETCHUP MASALA VADAI,SUNDAL, METHU VADAI,PONGAL AND COCONUT CHUTNEY.

11. PREPARATION OF INGREDIENTS TEXTURES.

CONSOMME XAVIERE/ BREAD ROLLS/POACHED FISH/HOLLANDISE SAUCE/GRILLED TOMATO/AUBERGINE ALA 3-BEANS SALAD/DATE AND WALNUT CAKE.

12 .METHODS OF COOKING VARIOUS COOKING TECHNIQUES.

WALDORF SALAD/GAZPACHO/VEAL PARMIGIANO WITH BUTTERED SPAGHETTI/BUTTERED TURNIP/POMMES LAYONNAISE MELTING MOMENTS SHEPERD'S PIE.

13. BASIC FRENCH-ALPHABETS, NUMBERS & VOCABULARY.COMMONLUY USED TERMS IN HOTEL INDUSTRY.STOCK.VARIOUS STOCKS & ITS PREPARATIONS.

PIZZA (DIFFERENT VARIETIES) SPAGHETTI BOLOGNAISE / ANTI PASTO DE MILANZANE MINISTRONE SOUP.CREPE SUZETTE. COCKIE LEEKIE SOUP.SALAD NICOISE.IRISH STEW/BREAD ROLLS/ WORCESTERSHIRE SAUCE.QUEEN OF PUDDING.AMARETTI.

14. SAUCE COOKERY.MOTHER SAUCES & ITS PREPARATION.DERIVATIVES.

SAUCAGES, BACON, HAM, FRESH, JUICES, DICED FRUITS.

15. APPETIZER & SALAD ACCOMPANIMENTS & GARNISHES. SOUP CLASSIFICATION & INTERNATIONAL SOUPS.

PRAWN SALAD/TUNA SALAD/GREEN SALAD/POTAGE BONNE FEMME/VICHYSOISE/CHICKEN ALA KIEV/CHOUXFLEUR ALA POLANAISE/POMMES ALAMENTE/BAKED ALASKA.PE CHAT/YAKHNI SHORBA/TANDOORI CHICKEN/MINT CHUNTNEY/GREEN SALAD/CHICKEN NILGIRI KHORMA/COORGI BRIYANI/MALPURAS.

16. BUSINESS COMMUNICATION BASIC ETIQUETTES AND MANNERS PARTS OF SPEECH PROPER USAGE OF TENSES.

PRAWN FRITTERS/VEGETABLE FRITTERS/ONION FRITTERS/CHICKEN WONTONS/VEGETABLE WONTON SOUP/CHINESE NOODLE/EGG FUYONG/AMERICAN CHOPSUE/CHICKEN CHOWMEIN.

17. FISH COOKERY CLASSIFICATION OF FISH SELECTIONS, VARIOUS CUTS & COOKING OF FISH.

BANANA TOFFEE/PRAWN PEPPER SALT/CHICKEN WINGS PEPPERSALT/CAULIFLOWER MANCHURIAN/FISH HOT GARLIC SAUCE/SWEET & SOUR FISH.

18. MEAT COOKERY VARIOUS CUTS AND JOINTS OF PORK, BEEF AND LAMB SELECTION.

CHICKEN CURRY MALABAR/WHITE RICE VEGETABLE CUTLETS/FISH FINGER-TOMATO KETCHUP/ALUGOBI KA TAHARI/POTATO RAITA/DAL MAKHNI/DAL MAHARANI.

19. INTRODUCTION OF STEAKS AND SAUSAGES TYPES OF STEAKS AND SAUSAGES. POULTRY AND GAME BIRDS SELECTION, CUTS & COOKING.

MALAI KOFTA CURRY/CHANNA MASALA/JEERA PULAO/KADAI CHICKEN/MUTTON SAAGWALA/MISSI ROTI/MUTTAR PANEER/VEGETABLE SHASLIK.HOT & SOUR CHICKEN SOUP VEGETABLE MANCHURAIAN/GINGER FISH/BEEF CHILLI GARLIC/BEEF HOT GARLIC.

20. EGGS.SELECTION, NUTRITIVE VALUE, PREPARATION AND STORAGE.

SWEETCORN MUSHROOM SOUP/SWEET & SOUR PRAWN/HOT GARLIC MUTTON/CINESE 5 SPICE CHICKEN.

21. CONDUCTION TEST.

MEAT BALL SOUP/MASALA FRIED FISH (SOUTH INDIAN/NORTH INDIAN) CRAB CHETTINAD/GOAN FISH CURRY/WHITE RISE.

22. BASIC HINDI/LETTERS, NUMBERS AND VOCABULARY/COMMONLY USED HINDI TERMS IN HOTEL INDUSTRY.

CHICKEN MAKHANWALA/FISH CUTLET/PANEER BUTTER MASALA/NAVRATAN PULAO/EGG BRIYANI.

23. MILK & MILK PRODUCTS INTRODUCTION TO CHEESE CHARACTERSTIC AND ORGAN OF COMMLY USED CHEESES.

PANEER TIKKA/NAAN/SHEEKH KABAB/TANDOORI POMFRET/CHICKEN TIKKA/TANGRI KABA/KALMI KABAB.

24. NUTRITION & HYGIENE.DEFINITIONS, FUNCTIONS OF NUTRIENTS & CLASSIFICATION OF FOOD GROUPS AND NUTRIENTS CARBOHYDRATES & PROTEIN.

CREAM OF CAULIFLOWER SOUP/CHICKEN MARYLAND/GRILLED TOMATO/BACON RASHERS-POMMES CROQUETTES/CORN FRITTERS/AND FRIED BANANA.

25. RECHAUFE REHEATING OF FOOD & ITS EFFECTS.BEVERAGE

ROMALIROTI RESHMI KABAB/BOTIKABAB/FISH MALAI KABAB/TANDOORI MIX GRILL/SIZZLER PLATE-DEMONSTRATION. TOSSED SALAD/CONSOMME CELESTINE/PEPPER STEAK/JACKET POTATO/SAUTED SPINACH/SOUR CREAM/CHICKEN CARDON BELU/BUTTERED BROCOLLI/POMMES PERSILS DIFFERENT POTATO PREPARATION.

26. CONDUCTING A REVISION TEST.

VEGETABLE BRIYANI MUTTON DO PIYAZ PANEER KOFTA CURRY CHICKEN MASALA.

27. KITCHEN ORGANISATION/ORGANIZATION HEIRACHY OF KITCHEN IN LARGE AND SMALL HOTELS.DUTIES AND RESPONSIBILITIES OF ALL KITCHEN PERSONNELS.

MUTTON KHOLAPURI/CHICKEN KHATTI ROLL/MURGH MUSALMAN/LIVER & POTATO CURRY.ICE CARVING-DEMONSTRATION/VEGETABLE CARVING/FRUITS CARVING.

28. KITCHENS LAYS OUTS FUNCTION OF VARIOUS SECTIONS IN KITCHENS.KITCHEN EQUIPMENTS (LARGE, MECHANICAL & SMALL KITCHEN UTENSILS).

BISIBALLAH BATH/BAGHLA BATH/BAGHLA BATH/FLAVOURED RICES/MINT CHUTNEY/MOONGDHAL VAD/BHINDI MASALA, AVIAL.

29. BUSINESS COMMUNICATION APPLYING FOR A JOB, CONDUCTING MOCK INTERVIEWS TO THE STUDENTS, LETTER WRITING.

VEG SAMOSAS/MUTTON SAMOSAS/ALOO TIKKI/JEERA PULAO/MUTTON VINDALOO.

30. NUTRITION & HYGIENE FAT,MINERALS,VITAMINS,WATERS & ENERGY R.D.A.

CELERY RAVE/PUREE DE LENTILS OUEF AUGRATIN/CRUMB FRIED FISH BEEF WELLINGTON/PRAWN THERMIDOR.

31. MENU KNOWLEDGE FRENCH CLASSICAL MENU COMPILING OF MENU PLANING.

(OPTIONAL CUISINE OR INNOVATIVE) TABOULLAH SALAD/FATTUSH SALAD/HUMMOS BIL TAHINA/MUTABAL/AROS MUFALFAL/BAMIA BILL LAHIM.

32. CONDUCTING DISCUSSIONS ON VARIOUS HOTEL MENU CARDS.

(OPTIONAL CUSINE)KHUBZ CHIEN SHAMQAM/MUTTON SHAWWM/FALA FEEL/ALLA MANTUE.

33. SAFE FOOD STORAGE TECHNIQUES.INTRODUCTION OFREFRIGERATION, DEEPCHILLING, FREEZER & DRY STORAGE.

ASPARAGUS CHI-SOUP EGG DROP SPINACH SOUP HAKKA NOODLES DEEPFRIED SPRING CHICKENS.

34. BUSINESS COMMUNICATION.HINT DEVELOPMING ESSAY WRITING PREPARING A RESUME.

CHICKEN SHREDS WITH CHILI SAUCE, SWEET AND SOUR FISH, MANDRIN CHOCOLATE MOUSE TRIFFLE PUDDING

35. NUTRITION & HYGIENE WATER-IMPORTANCE.ORAL REHYDRATION DIGESTION & ABSORBTION.

OEUF FLORENTINE PORK A LA FLAMANDE POULET SAUTE MEXCAINE VEG AUGRATIN.

36. QUALITY CONTROL MANAGEMNET INTRODUCTION TO THE PREVAILING FOOD STANDARD OF INDIA & INTERNATIONAL.

VEG STUFFED PARATHA/RING PARATHAS, MUTTON ROGAN JOSH BHUGAL GHOST.

37. COST CONTROL MANAGEMENT PREPARING A FOOD COST PORTION CONTROL-STANDARD PORTION CONTROL OF POWER & EQUIPMENTS.PURCHASING MANAGEMENT LIST THE ESSENTIAL SUPPLIES PURCHASING TECHNIQUES OF VARIOUS ITEMS ANALYZING A QUOTATION.

MOGHUL BRIYANI/CHICKEN SHAJAHANI/CHICKEN PEPPER FRY/SHANI TUKRA. RASAGULLAH/RASAMALAI PHIRNEE/CARROT HALWA/BASUNDI.

38. CONDUCTING A REVISION EXAM.

MOOLI STUFFED PARATHA, PHULKAS, NAVRATHNA KHORMA, GOLDEN FRIED PRAWNS, CRAB MASALA, GHEERICE, COCONUT BURFI.

39. BASIC FIRST AID STEPS HOW TO REACT ON AN EMERGENCY SITUATION PRECAUTION STEPS.

FLORIDA COCKTAIL, CHEESE & PINEAPPLE STICK, CHI A'LA MENTHE CHI FRITTERS ORANGE MOUSE.

40. FIRE FIGHTING TYPES OF FIRE TYPES OF FIRE EXTIGUSHERS, HOW TO USE.

CLUB SANDWICH (VEG), CLUB SANDWICH (N.VEG), CHEESE SANDWICH, GRILLED SANDWICH (VEG).

41. LABOUR LAW RESPONSIBILITIES OF AN EMPLOYEE AND EMPLOYER RIGHTS OF AN EMPLOYEE AS PER THE LABOUR ACT.

HAM BURGER, HOT DOG, VEG PATTIES, CHATEAUBRIAND.

42. COMPLETE REVISION OF THE ABOVE CHAPTERS.

MINUTE STEAK, STEWED STEAK AND ONION, ROASTED CHICKEN.

43. CONDUCTING A GROUP DISCUSSION.

RAVIOLI A ITALIAN, MACARONI, SPAGHETTI NEPOLITAINE, MELON COCKTAIL, CANAPES.

44. CONDUCTING A PRE-ELIMINARY EXAM.

BREAD ROLLS, SOUP STICKS, MULLIGUTWANY SOUP, SOUFFLES AU JAMBO, FILLET DE PROMFRET AU SOLE MORNAY.